PERUVIAN KITCHEN

Ceviche

PISCO BAR

AQUI SE COCINA CON CARIÑO

Welcome to Ceviche, London's home to Lima's buzz.

Great food, great drinks and great conversation is at the heart of Peru's culture and we take great pride in taking you on this journey of discovery. Dishes marked with crowns are some of our recommended picks if you are new to the diverse and exciting cuisine of Peru.

Check out our glossary or ask our team if you have any questions.

"UNA CONVERSACIÓN SE EMPIEZA CON UN BUEN PISCO"
Carlos "Chino" Dominguez

AMISTAD

STREET FOOD

CRUNCHY CORN 4.5
CANCHA
Salted and homemade (vg, gf)

PERUVIAN BAO BUNS 10
BAO BUNS CON JALEA
Tempura sea bass, soft steamed buns, salsa criolla, amarillo chilli mayo

CASSAVA FRIES 7.5
YUCAS & HUANCAINA
With our famous amarillo chilli and feta dip (v, vg, gf)

CRISPY PORK ROLLS 7.5
TEQUEÑOS DEL CHIFA
Pulled pork wonton spring roll with a rocoto chilli jam

BEEF HEART SKEWERS 10.5
ANTICUCHOS
These are Peru's answer to shish kebabs and carry memories of crazy nights out in Lima. For the real Peruvian experience pair these with cassava fries.
With smoked panca chilli marinade, Andean corn, rocoto sauce (gf)

CRISPY SQUID JALEA 10.5
JALEA DE CALAMAR
Spicy crispy squid with lime and amarillo chilli mayonnaise (gf)

CHICKEN CHIFA BITES 9
POLLO CROCANTE DEL CHIFA
Crispy chicken, Amarillo mayo, chifa sauce, sesame seeds (gf, s)

CEVICHES & SALADS

SALMON TIRADITO 13.5
TIRADITO DE SALMON
Rocoto criolla, yuzu tiger's milk, pickled cucumber, crispy kale (gf)

DON CEVICHE 13
CEVICHE DE LUBINA
Our famous sea bass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion, physalis (gf)

BEETROOT & CAULIFLOWER CAUSA 10.5
CAUSA SANTA ROSA
Beetroot tartare, cauliflower florets, avocado cream, mango gel 'yolk' (gf)

PERUVIAN CEVICHE 13
CEVICHE PERUANO
Peru's classic ceviche. Sustainable sea bass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts (gf)

WATERMELON, QUINOA & FETA SALAD 10.5
ENSALADA DE SANDIA
Chilli pressed watermelon, lemon and cancha vinaigrette, watercress (v, vg, gf)

YANA TUNA CEVICHE 13.5
CEVICHE DE ATUN
Rocoto chili tiger's milk, pickled pineapple, samphire, radish, pickled onion (gf)

CLASSICS

AUBERGINE TACU TACU 11
TACU TACU DE BERENJENAS
Braised aubergines, panca chilli sauce, vegan feta, coriander (gf)

FLAMBÉ BEEF FILLET 20.5
LOMO SALTADO
Lima's number 1 hot dish.
Ours comes with thick-cut chips, tomatoes and onions. Eat the Peruvian way and add rice (gf)

CORN CAKE 11
PASTEL DE CHOCLO
Fluffy savoury cake of corn and feta cheese, avocado wedge, salsa criolla, Huancaina sauce (v, gf)

CHICKEN PACHAMANCA 15
PACHAMANCA DE POLLO
Chicken breast, roasted sweet potatoes, uchucuta cream, crunchy cancha (gf)

PERUVIAN CORN & PRAWN TAMAL 14
TAMAL DE CAMARONES
Steamed sweetcorn tamal, topped with choclo corn and king prawn succotash (gf)

GRILLED SEA BREAM 16
DORADA A LA PLANCHA
Squash miso puree, Peruvian chimichurri (gf)

DESSERTS

TRADITIONAL DOUGHNUTS 9
PICARONES
Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream (v)

ICE CREAM 7
Three scoops of dulce de leche (v, gf), vanilla (v, gf), cinnamon (v, gf) or lime & mint sorbet (vg, gf)

PASSION FRUIT MOUSSE 8
Black quinoa crumble, summer berries coulis (gf)

AFFOGATO PERUANO 10.5
Vanilla ice cream drowned in Toro Mata Espresso Martini (v)

(v)	Vegetarian
(vg)	Vegan
(v/vg)	Vegan without sauce/cheese
(gf)	Gluten-free
(s)	Contains sesame

Other dishes made without nuts and flour (gluten) may contain traces. Dishes marked (v) may contain eggs. If you have any food allergies or dietary requirements please let us know and ask for our full allergen list.

A discretionary 12.5% service charge will be added to your bill. Service charge is entirely optional.

GLOSSARY

CEVICHE is Peru's national dish. It's made with sashimi grade raw fish or vegetables, with tiger's milk. It's fresh zingy and delicious.

TIRADITO is sashimi sliced fish with a Peruvian twist.

NIKKEI means Japanese - Peruvian cooking.

HUANCAINA is Peru's most famous chilli and cheese sauce from the Andes.

TIGER'S MILK is the marinade for ceviche made with lime and chilli.

CAUSA means 'the cause' and is a salad with a cold potato mousse as a base.

SALSA CRIOLLA is a garnish salad of tomato, onion and coriander with a twist of lime.

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To find out about masterclasses, events and all thing sign up to our newsletter at **www.cevichelondon.com**

Wifi password: weloveperu

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PERUVIAN KITCHEN

Ceviche

PISCO BAR

AQUI SE COCINA CON CARIÑO

Our drinks embrace the diverse flavours and traditions of our beloved Latin America.

We specialize in Pisco, Peru's national spirit made from pure grape juice and the highlight of our famous Pisco Sour.

COCKTAILS

CUBANO 12.5
Plantation dark rum, apricot infused pisco, plum sake, fresh lime juice

PISCO PUNCH 12.5
San Gallán Pisco Italia, Belsazar Red, pineapple syrup, fresh lime juice

PISCO SOURS

Peru's national cocktail mixed with Peru's premium spirit, San Gallan Pisco. Perfect as an aperitivo or enjoyed with a ceviche

CLASSIC 10.5
Quebranta grape pisco, bitters, lime, sugar syrup, egg white

MARACUYÁ 11
Quebranta grape pisco, Creole Bitters, passion fruit, lime, sugar syrup, egg white

RASPBERRY 11.5
Quebranta grape pisco, Creole Bitters, raspberry, lime, sugar syrup, egg white

'CATHEDRAL' (LARGE) 15
Available for all pisco sours

CHILCANO

Our Peruvian version of a gin & tonic

CLASSIC 10.5
Quebranta pisco, lime, bitters, ginger ale

CHERRY 11
Cherry infused pisco, lime, bitters, ginger ale

MACERADOS

Pisco infusions (25ml) £4 each or 4 for £15. Flavours to choose from:

LEMON / MANDARIN
CHERRY / PINEAPPLE

CLASSICS WITH A TWIST

MARGARITA 12
Tequila, pisco 'triple sec', lime, agave syrup, salt

TORO MATA ESPRESSO MARTINI 13
Coffee infused pisco, Eight Lands organic vodka, espresso coffee

PINEAPPLE CAIPIPISCO 12
Pineapple macerado, muddled pineapple and lime and sugar

MOCKTAILS

VIRGIN PISCO SOUR 6.5
Lime, Seedlip Grove 42, sugar syrup, egg white, djarjeeling tea & chamomile droplets

WHITE SANGRIA 6.5
Elderflower cordial, grapes, pineapple and citrus fruit, lemonade

MACHU PICCHU TONIC 6.5
Hibiscus infused ginger and lemongrass cordial, lime, tonic water

BEERS & CIDER

CUSQUEÑA 6
Lager, 5%, 33cl, Premium Peruvian beer.

ZEN PALE 6
Gluten free pale ale, 4.5%, 33cl.

LUCKY SAINT 6
Low alcohol lager, 0.5%, 33cl.

SASSY BRUT CIDER 6
5.2%, 33cl.

CLASSIC SPIRITS

All our spirits are 50ml
(25ml available on request)

GIN

Eight Lands Organic Speyside **10**

WHISKY

Buffalo Trace **9**
Nikka from the Barrel **14**

RUM

Plantation Stiggins Fancy pineapple **10.5**
Diplomático Reserva Exclusiva **13**
Plantation dark rum **9.5**

VODKA

Eight Lands Organic Speyside **10**

SOFT DRINKS

BLENHEIM WATER 4.5
Still or sparkling 75cl

FEVER TREE TONICS & SODAS 3.5
Ginger Beer / Ginger Ale / Elderflower Tonic / Tonic / Soda

COCA COLA / COKE ZERO 3.5

CHICHA MORADA 5
Peru's iconic refreshing drink is rich in antioxidants as it's made from purple corn essence. It's mildly sweet, has zesty lime juice and is surprisingly invigorating due to the spices used in its preparation

FRESH ORANGE JUICE 4

FRESH LEMONADE 4

TEA AND COFFEE

Please ask the team for our range of tea, coffee and decaf coffee

WINES

125ml glass available upon request

175ml / 250ml / Bottle

WHITE

LANYA CHARDONNAY, CENTRAL VALLEY — **7 / 9.5 / 26**
Chile. Apples, pears & a dash of lemon

MELODIAS PINOT GRIGIO, TRAPICHE — **8.5 / 11 / 30.5**
Argentina. Intense citrus, fruity

MANCURA ETNIA SAUVIGNON BLANC — **8.5 / 11.5 / 31.5**
Chile. Vegan, light, citrus and tropical

FINCA LA COLONIA TORRONTES — **9.5 / 13 / 36**
Argentina. Lychee, jasmine perfume with zingy acidity

PULENTA ESTATE CHARDONNAY — **12 / 16 / 43.5**
Argentina. Rich and elegant with a hint of toasty oak

DE GRAS 'RESERVA' VIOGNIER — **9 / 12 / 32**
Chile. Soft, plump peach and apricot fruit

RED

PINK LAMA MERLOT — **7 / 9.5 / 26**
Chile. Ripe black cherry and plum fruit aromas

CARELLI 34, CABERNET SAUVIGNON — **8 / 11 / 31**
Argentina. Plum & cranberry perfume

DE GRAS 'RESERVA' CARMENERE — **9 / 12 / 32**
Chile. Black fruit & smoky toffee nose

PINOT NOIR MORANDE GRAN RESERVA — **12 / 16 / 43.5**
Chile. Raspberries & fresh cherries, intense

BONARDA CARLA CHIARO — **11 / 14.5 / 39.5**
Argentina. Blackberry and cassis aromas

PASSO DOBLE MALBEC/ CORVINA — **12 / 16 / 43.5**
Argentina. Organic, hints of spice, ripe plums & cherries

ROSÉ & ORANGE

NORTON MALBEC ROSE — **9.5 / 13 / 36**
Argentina. Fresh red fruit with floral notes

PULENTA ESTATE NARANJO ORANGE — **12 / 16 / 43.5**
Argentina. Ripe stone fruit and gentle spice

SPARKLING

150ml / Bottle

ITYNERA PROSECCO DOC TREVISO — **8.5 / 38**
N.V., Italy. Delicate, fruity with mineral notes

MOSAIQUE SIGNATURE CHAMPAGE JACQUART — **74**
N.V., France. Light, golden yellow colour with fine, long-lasting bubbles

BRUT MOSAIQUE ROSÉ CHAMPAGNE JACQUART — **79**
N.V., France. Delicate bubbles wrapped in intense salmon pink